

APPETIZERS

GOBI MANCHURIANS

CAULIFLOWER/ ONIONS / TOMATOES / SPICES 10

ASSORTED VEG BITES

ASSORTMENT OF VEG SAMOSA/ PANEER PAKORA/
SPINACH PAKORA 9

GRAND SAMPLER

ASSORTMENT OF CHICKEN/ FISH/ SHRIMP PAKORA 10

VEG SAMOSA

TRIANGULAR PIES / STUFFED POTATOES/ GREEN PEAS /
SPICES 5

MEAT SAMOSA

TRIANGLE PIES/ STUFFED MINCED LAMB/ SPICES 7

MUSSELS PORIAL

MUSSELS/ COCONUT BROTH/ SOUTHERN INDIA STYLE 10

TANDOORI WINGS

TANDOOR FIRED CHICKEN WINGS/ FRESHLY GROUND
SPICES 10

CHILI CHICKEN

BONELESS CHICKEN/ BELL PEPPERS/ ONIONS/ TOMATOES/
SPICES 12

PANEER CHILI

PANEER/ BELL PEPPERS/ TOMATOES/ ONIONS/
SPICES 12

CHAT PAPRI

SPICED POTATOES/ CHICK PEAS/ ONIONS/ TOMATOES/
YOGHURT/ DATE-TAMARIND CHUTNEY/MINT CHUTNEY 6

TIKKI CHOLE

SPICED POTATO PATTY/ CHICKPEAS/ TOMATOES/
ONIONS/ SWEET YOGHURT/ DATE-TAMARIND CHUTNEY/
MINT CHUTNEY 7

PAKORA

TRADITIONAL SOUTH ASIAN FRITTERS/ LENTIL FLOUR/
SPICES MIXED VEGETABLE 5 PANEER 6
CHICKEN 6 FISH 6 SHRIMP 8

ONION BHAJI

SLICED ONIONS/ LENTIL FLOUR/ SPICES 6

TWIST ROLLS

NAAN ROLLS STUFFED/ PANEER& VEGETABLES/ MINCED
CHICKEN/ HERBS VEGGIE 8 CHICKEN 10

ACCOMPANIMENTS

ROASTED PAPAD

THIN & CRISPY LENTIL WAFER 2

MANGO CHUTNEY

MANGO CHUNKS/ SWEET/ MILD SPICES 2.5

RAITA

YOGHURT/ CUCUMBERS/ TOMATOES/ HERBS 2.5

ACHAR

PICKLED MIXED VEGETABLES/ HOT & SPICY 2

TAMARIND CHUTNEY

TAMARIND/ JAGGERY/ DATES/ SPICES 2.5

MINT CHUTNEY

FRESH SPEARMINT/ CILANTRO/ ONIONS/ CUMIN SEEDS/
SPICES 2

ONION CHUTNEY

DICED ONIONS/ AMCHOOR/ VINEGAR/ SPICES 2

SOUPS & SALADS

SAFFRON SPECIAL SEAFOOD SOUP

NORTH ATLANTIC SALMON/ SHRIMP/ SCALLOPS/
COCONUT CREAM/ BLEND OF SPICES 10

CHICKEN SOUP

CHICKEN SOUP/ HERBS/ SPICES 5

TOMATO SOUP

TOMATO SOUP/ GINGER/ SPICES 4.5

LENTIL SOUP

BLEND OF LENTILS/ SPICES 4.5

HOUSE SALAD

ASSORTED GREENS/ TOMATOES/ ONIONS/ CARROTS/
BELL PEPPERS/ CHOICE OF DRESSING 4.5

CUCUMBER SALAD

CUCUMBERS/ TOMATOES/ ONIONS/ TANGY SPICES 4.5

THE TANDOOR BREADS

BREAD BASKET

AN ASSORTMENT OF NAAN/ GARLIC NAAN/
ALOO NAAN 9

KASHMIRI NAAN

STUFFED WITH SWEET COCONUT/ CHERRIES/ RAISINS/
CASHEWS/ PISTACHIO NUTS 4.5

NAAN

TRADITIONAL SOFT WHITE BREAD 3

ROTI

WHOLE WHEAT BREAD 3

PALAK KULCHA

STUFFED WITH LIGHTLY SPICED SPINACH/ HERBS 4.5

GARLIC NAAN

FRESH GARLIC/ CILANTRO/ HERBS 3.5

MINT NAAN

FRESH SPEARMINTS/ HERBS/ SPICES 3.5

CHILI GARLIC NAAN

FRESH GARLIC/ GREEN CHILLIS/ CILANTRO/ HERBS 4

KEEMA NAAN

STUFFED WITH MINCED MEAT/ HERBS/ SPICES
CHICKEN 4 LAMB 4.5

ALOO PARATHA

WHOLE WHEAT FLOUR/ STUFFED POTATOES/ SPICES 4

ONION & PANEER KULCHA

BREAD STUFFED/ PANEER/ ONIONS/ SPICES 4.5

CHEESE NAAN

CREAM CHEESE / ONIONS / HERBS / SPICES 4.5

ONION KULCHA

STUFFED WITH ONIONS/ BELL PEPPERS/ SPICES 4

ALOO NAAN

STUFFED WITH POTATOES/ SPICES 4

PANEER KULCHA

STUFFED WITH PANEER/ SPICES 4

REGIONAL CURRIES

INDIAN CUISINE HAS VAST AND VARIED TRADITIONS, WITH MANY REGIONS AND CULTURES TO CONSIDER.

WE HAVE CHOSEN TO FEATURE THE MOST CELEBRATED CURRIES FROM THE COUNTRY'S REGIONAL SPECIALTIES.

(CHOOSE YOUR CHOICE OF CURRY & A PROTEIN OR VEGETABLES)

TIKKA MASALA

TOMATOES/ CREAM/ CASHEW CREAM / FENUGREEK/ SPICES

KORMA

CURRY FROM NORTHERN INDIA/ CASHEW NUTS/ GREEN CARDAMOM/ CREAM

CILANTRO

CHOPPED CILANTRO/ CASHEW CREAM/ HERBS

PALAK

SPINACH/ ONIONS/ TOMATOES/ CREAM/ HERBS

VEGAN COCONUT CURRY

COCONUT CREAM/ HERBS/ SPICES

HOT VINDALOO

TANGY SPICY SAUCE/ GINGER/ POTATOES

HOT KERLA PEPPER

COCONUT CREAM/ GROUND BLACK PEPPERS / BLEND OF SPICES

ORGANIC MIXED VEGETABLES 12.5

(Watts Brothers Farms)

PANEER 13.5 TOFU 12

CHICKEN 15.5

BEEF 15.5

LAMB 17.5

GOAT (BONE-IN) 17

JUMBO SHRIMP 18.5

JUMBO SCALLOPS 17

NORTH ATLANTIC SALMON 17

BLUE CRAB MEAT 19

FROM THE TANDOOR OVEN

TANDOOR

IT'S A CLAY OVEN. ALL MEATS, POULTRY & SEAFOOD STAY IMMERSSED IN SPECIAL MARINADES OVERNIGHT, THEN ARE SKEWERED AND BROILED IN THE TANDOOR. THE TANDOOR IS ALSO EMPLOYED TO TURN OUT A MOST EXCITING VARIETY OF FRESH HOMEMADE BREADS. TANDOORI SPECIALTIES ARE SERVED AS A SIZZLER ON THE SAUTÉED BED OF FRESH VEGETABLES & SPICES.

TANDOORI MIX GRILL

ASSORTMENT OF CHICKEN/ LAMB/ NORTH ATLANTIC SALMON/ JUMBO SHRIMP 19

LAMB CHOPS

LAMB CHOPS/ SPECIAL BLEND OF SPICES/ HERBS 25

CHICKEN TIKKA

CHICKEN BREAST CHUNKS/ YOGHURT/ GINGER/ GARLIC/ GARAM MASALA 15.5

SAFFRON KEBAB

BONELESS CHICKEN/ SAFFRON SPECIAL BLEND OF SPICES/ HERBS 16

MALAI KEBAB

CHICKEN TENDERS/ CASHEW PASTE/ SPECIAL SEASONING 15.5

TANDOORI CHICKEN

SPRING SKINLESS CHICKEN/ GINGER/ GARLIC/ SPICES 13.5

SEEKH KEBAB

MINCED CHICKEN OR LAMB/ GARAM MASALA/ HERBS/ SKEWERED ROLLS
CHICKEN 15.5 LAMB 17.5

BOTI KEBAB

BONELESS CHUNKS OF LAMB/ YOGHURT/ SPICES 17.5

TANDOORI SHRIMP

JUMBO SHRIMP/ HERBS/ FRESHLY GROUND SPICES 18.5

FISH TIKKA

CHUNKS OF NORTH ATLANTIC SALMON/ YOGHURT/ CHILI/ GARLIC/ GINGER/ HERBS 17

PANEER SHASHLIK

PANEER/ YOGHURT/ GINGER/ GARLIC/ SPICES 16

VEGETABLE SHASHLIK

BROCCOLI/ BELL PEPPERS/ CAULIFLOWER/ YOGHURT/ GINGER/ GARLIC/ BLEND OF SPICES 14

ENTRÉES SERVED WITH STEAMED AGED WHITE BASMATI RICE

POULTRY

BUTTER CHICKEN

BONELESS CHICKEN/ CASHEW CREAM/ CREAM/
TOMATOES/ BELL PEPPERS/ ONIONS 15.5

CURRY CHICKEN

DHABA STYLE/ BONELESS CHICKEN/ ONIONS/
TOMATOES/ SPICES 15.5

MANGO CHICKEN

BONELESS CHICKEN/ ORGANIC MANGO CHUNKS/
GINGER/ HERBS 15.5

HOT MADRAS CHICKEN

SOUTH INDIAN CURRY/ TOMATOES/ ONIONS/ COCONUT/
SPICES 15.5

HOT METHI GARLIC CHICKEN

BONELESS CHICKEN/ FENUGREEK/ GARLIC/ ONIONS/
TOMATOES/ SPICES 15.5

HOT TAWA CHICKEN

BONELESS CHICKEN/ PAN SEARED CURRY/ BELL PEPPERS/
ONIONS/ TOMATOES/ GARAM MASALA 15.5

METHI CHICKEN

BONELESS CHICKEN/ FENUGREEK/ ONIONS/ HERBS/
SPICES 15.5

CHICKEN KEEMA

MINCED CHICKEN / GREEN PEAS / ONIONS / TOMATOES /
GARAM MASALA 15.5

MEAT

OLD DELHI STYLE CURRY

ONIONS/ TOMATOES/ BLEND OF SPICES
BEEF 15.5 LAMB 17.5 GOAT (BONE-IN) 17

ROGANJOSH

YOGHURT/ SLOW BRAISED/ GREEN & BLACK
CARDAMOM/ SPICES
BEEF 15.5 LAMB 17.5 GOAT (BONE-IN) 17

LAMB KEEMA

MINCED LAMB/ GREEN PEAS/ ONIONS/ TOMATOES/
GARAM MASALA 17.5

SEAFOOD

CRAB CURRY

OLD DELHI STYLE / BLUE CRAB MEAT/ HERBS/ SPICES 19

SHRIMP MANGO

JUMBO SHRIMP/ ORGANIC MANGO CHUNKS/ GINGER/
HERBS 18.5

SCALLOPS MANGO

JUMBO SCALLOPS/ ORGANIC MANGO CHUNKS/
GINGER/ HERBS 17

VEGETARIAN

DAL MAKHANI

BLACK LENTILS/ TOMATOES/ CREAM/ GINGER/ GARLIC/
SPICES 12.5

VEGAN DAL TARKA

YELLOW LENTILS/ TOMATOES/ GARLIC/ ONIONS/
CURRY LEAVES 12.5

VEGAN BAINGAN BHARTHA

ROASTED EGGPLANTS/ GREEN PEAS/ ONIONS/
TOMATOES/ GINGER/ GARLIC/ SPICES 13

VEGAN CHANA MASALA

CHICK PEAS/ POTATOES/ONIONS/ TOMATOES/
SPICES 12.5

VEGAN BAINGAN ALOOWALA

EGGPLANT/ POTATOES/ TOMATOES/ ONIONS/ GINGER/
GARLIC/ SPICES 12.5

VEGAN ALOO GOBI

POTATOES/ CAULIFLOWER/ HERBS/ SPICES 12.5

VEGAN BHINDI MASALA

OKRA/ ONION/ TOMATOES/ GINGER/ GARLIC/
SPICES 12.5

MALAI KOFTA

PANEER & POTATOES DUMPLINGS/ CREAM/ CASHEW
PASTE/ NUTS & RAISINS 13

PANEER MAKHANI

PANEER/ BELL PEPPERS/ ONIONS/ TOMATOES/ CREAM/
HERBS 13.5

SHAHI PANEER

GRATED PANEER/ GREEN PEAS/ TOMATOES/ ONIONS/
CREAM 13.5

KHOYA KAJU

CASHEW NUTS/ CASHEW CREAM/ TOMATOES/ ONIONS/
SPICES 16

MATAR PANEER

PANEER/ GREEN PEAS/ CURRY SAUCE/ SPICES 13.5

MATAR MUSHROOM

GREEN PEAS/ MUSHROOMS/ GINGER/ GARLIC/
SPICES 13

CORN PALAK

CORN KERNELS/ SPINACH/ ONIONS/ TOMATOES/
CREAM/ HERBS 12.5

METHI MALAI MATAR

GREEN PEAS/ FENUGREEK/ CREAM/ HERBS 13

BAINGAN MAKHANI

EGGPLANTS/ BELL PEPPERS/ ONIONS/ FENUGREEK/
TOMATOES/ CREAM/ HERBS 13

ENTRÉES SERVED WITH STEAMED AGED WHITE BASMATI RICE

RICE SPECIALTIES

(SERVED WITH RAITA)

SAFFRON SEAFOOD BIRYANI

AGED STEAMED WHITE BASMATI RICE/ NORTH ATLANTIC SALMON/ JUMBO SHRIMP/ SCALLOPS/ BLUE CRAB MEAT/ CARDAMOM/ FRESHLY GROUND SPICES 18

NAVRATTAN BIRYANI

AGED STEAMED WHITE BASMATI RICE/ ORGANIC MIXED VEGETABLES/ SAFFRON/ CASHEWS/ RAISINS 13

CHICKEN BIRYANI

AGED STEAMED WHITE BASMATI RICE/ BONELESS CHICKEN/ FRESHLY GROUND SPICES/ SAFFRON 15.5

GOST BIRYANI

AGED STEAMED WHITE BASMATI RICE/ CARDAMOM/ HERBS/ FRESHLY GROUND SPICES
BEEF 15.5 LAMB 17.5 GOAT (BONE-IN) 17

SHRIMP BIRYANI

AGED STEAMED WHITE BASMATI RICE/ JUMBO SHRIMP/ HERBS/ FRESHLY GROUND SPICES 18.5

CRAB BIRYANI

AGED STEAMED WHITE BASMATI RICE/ BLUE CRAB MEAT/ CARDAMOM/ FRESHLY GROUND SPICES 19

COCONUT RICE

AGED STEAMED WHITE BASMATI RICE/ COCONUT/ CURRY LEAVES/ HERBS 10

DESSERTS

SAFFRON SPECIAL DESSERT PLATTER

ASSORTMENT OF KHEER, GULAB JAMUN, MANGO KULFI SERVED ON A PLATTER 10

KHEER

TRADITIONAL INDIAN RICE PUDDING/ CARDAMOM/ ROSE SYRUP/ NUTS & RAISINS 4

PISTACHIO KULFI

HOMEMADE ICE CREAM/ PISTACHIO NUTS 5

MANGO KULFI

HOMEMADE ICE CREAM/ ALPHANSO MANGO PULP/ ORGANIC MANGO CHUNKS 4.5

MALAI KULFI

HOMEMADE ICE CREAM/ CREAM FLAVOR 4.5

RASMALAI

FLATTENED BALLS OF PANEER/ CREAM/ CARDAMOM 4.5

GULAB JAMUN

FRIED MILK PASTRY BALLS/ HONEY/ SAFFRON SERVED HOT 4

GAJAR HALWA

SHREDDED CARROTS/ CREAM/ NUTS/ RAISINS SERVED HOT 4

CHILDREN'S MENU

CHICKEN NUGGETS

TENDER CHICKEN NUGGETS/ FRIES 7

TANDOORI KIDS

MILD CHICKEN TIKKA/ MALAI KEBABS/ FRIES 8

BEVERAGES

CHAI

TRADITIONAL INDIAN TEA/ MILK/ GREEN CARDAMOM/ SPICES 3.5

INDIAN HOT TEA

BLACK TEA/ SPICES 2.5 (REFILLS)

COFFEE

COLUMBIAN COFFEE 2.5 (REFILLS)

MANGO LASSI

ORGANIC MANGO CHUNKS/ MANGO PULP/ YOGHURT 4

ICED TEA

UNSWEET	SWEET	
GREEN	RASPBERRY	2.5 (REFILLS)

SOFT DRINKS

COKE	DIET COKE	SPRITE	FANTA
MR.PIBB	GINGER ALE	2.5 (REFILLS)	

JUICES

APPLE	PINEAPPLE	MANGO
ORANGE	CRANBERRY	3.5

LEMONADE

2.5 (REFILLS)

BOTTLED SPRING WATER 2

**GIVE THE BEST GIFT EVER
GIVE THE GIFT CARD OF SAFFRON**

WE DO CATER

WE MAKE YOUR SPECIAL EVENTS EVEN MORE SPECIAL !!!

STAY CONNECTED - JOIN OUR EMAIL LIST TO RECEIVE EXCLUSIVE SAVINGS !!!

**SOME ITEMS MAY CONTAINS TREE NUTS AND PEANUTS. PLEASE ASK YOUR SERVER.
CONSUMING RAW OR UNCOOKED MEAT MAY POSE AN INCREASED RISK OF FOOD BORNE ILLNESS.
AN 18% GRATUITY WILL BE APPLIED TO THE GROUP OF 6 OR MORE.**